LUITEN FOOD

🔊 BEEF 🛜 LAMB 🌋 GAME 🥁 POULTRY 🚗 FISH & SEAFOOD





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Created on

Modified on



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IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 33120725

<u>Version</u>

Version number : 1.2 Contact : QA@luitenfood.com

Article information

Article number	:	33120725
Article name	:	Roe deer trimming, PL
		2x5kg vac MD
Condition	:	Frozen

<u>Claim(s)</u>

None.

<u>Photo</u>

No image available.

Country of origin

For specific origin information, please see label.

Ingredient declaration

Roe meat

Method of preparation

This product should be heated thoroughly before consumption.

<u>Shelf life</u>

From production 730 days (see product for expiry date).

Storage advice

Fresh : store between -1°C and 4°C. For the exact temperature, check the label. Frozen : store at -18°C, do not refreeze after product has been thawed.

Organoleptic standards

Taste : characteristic for product Smell : characteristic for product Colour : characteristic for product Structure : characteristic for product

Metal detection

Fe	non-Fe	StS
4.0 mm	4.5 mm	6.0 mm

This product may contain shot.

Irradiation

This product has not been irradiated.

<u>GM0</u>

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms. Due to an uncontrolled feeding pattern of game meat or wild caught fish, no guarantees can be given that these products are free from GMO's.

Microbiological criteria

	Expiry date (cfu/g)		Expiry date (cfu/g)
Total aërobe plate count	≤ 10.000.000	Listeria monocytogenes	≤ 100
Salmonella spp.	absent in 25gr	E. coli	≤ 500

(Based on EC 2073/2005)

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 1881/2006, (EC) 2074/2005, (EU) 37/2010 and other applicable legislation.

The primary packaging material is in accordance with (EU) 10/2011, (EC) 1935/2004 and other applicable legislation.

Nutritional values

	per 100 gram
Energy	122.0 kcal
Energy kJ	518.0 kJ
Fat	3.6 gr
of which saturates	1.9 gr
Carbohydrates	0.0 gr
of which sugars	0.0 gr
Protein	22.4 gr
Salt	0.1 gr
Sodium	50.0 mg

The nutritional value has been determined using calculations (of the supplier).

<u>Allergen list</u>

Legal allergens		
Gluten		not present
Crustaceans		not present
Egg		not present
Fish		not present
Peanuts		not present
Soy		not present
Milk		not present
Nuts		not present
Celery		not present
Mustard		not present
Sesame		not present
Sulfur dioxide & sulfites (E220-228)	< 10 ppm	not present
Lupine		not present
Molluscs		not present

Legislation

This product meets the requirements of the European Food Law.

<u>General</u>

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.